

HELP YOURSELF



Mimosa *Bar*

Bubbles, juice and a little fruit: build your own.

- ♦ **Pour juice** a third of the way up a flute
- ♦ **Top it up** slowly with chilled sparkling wine
- ♦ **Add fruit:** a berry, an orange slice, a mint leaf
- ♦ **Zero-proof?** Top with sparkling water instead

Four Drinks for the Mimosa Bar

Three mimosas and a zero-proof sparkler, each built in the glass. Every card has a QR code to the full recipe with photos.

Mimosa

CHAMPAGNE FLUTE • BUILT •

SERVED UP **LIGHT**

2½ oz 75 ml sparkling wine
2½ oz 75 ml fresh orange juice



1. Pour the orange juice into a flute.
2. Top slowly with chilled sparkling wine.

Equal parts: brunch in a flute.



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Grand Mimosa

CHAMPAGNE FLUTE • BUILT •

SERVED UP **LIGHT**

3 oz 90 ml brut Champagne
1½ oz 45 ml fresh orange juice
½ oz 15 ml Cognac-based orange liqueur



1. Pour half the chilled Champagne into a flute.
2. Add the orange juice and the orange liqueur.
3. Top slowly with the rest of the Champagne.

A Mimosa with a splash of Cognac-based orange liqueur to deepen the orange.



Garnish: strawberry on the rim

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Blushing Mimosa

WHITE WINE GLASS • BUILT •

SERVED UP **LIGHT**

3 oz 90 ml brut Champagne
2 oz 60 ml fresh orange juice
1 oz 30 ml pineapple juice
2 tsp 10 ml grenadine



1. Pour half the chilled Champagne into a glass.
2. Add the orange and pineapple juice, then the rest of the Champagne.
3. Drizzle in the grenadine and let it sink.

The grenadine goes in last and sinks through the drink: that is the blush.



Garnish: small pineapple wedge

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St Clement's

COLLINS • BUILT • OVER ICE

ZERO-PROOF

3 oz 90 ml orange juice
3 oz 90 ml bitter lemon



1. Pour both into an ice-filled glass.
2. Stir gently and serve with a straw.

Named for the rhyme "Oranges and lemons, say the bells of St. Clement's".



Garnish: lime wedge

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Juice Tags and a Shopping List

Cut out a tag for each carafe, and buy for two mimosas a guest.

TAGS FOR THE CARAFES · CUT OUT, THEN TAPE TO A CARAFE OR A FOLDED CARD

MIMOSA BAR Orange the classic	MIMOSA BAR Grapefruit tart and bright	MIMOSA BAR Pineapple sweet and tropical
MIMOSA BAR Cranberry tart and ruby red	MIMOSA BAR Peach with Prosecco, nearly a Bellini	MIMOSA BAR your own juice

HOW MUCH TO BUY

GUESTS	SPARKLING WINE, 750 ML	JUICE IN ALL
6	2 bottles	3 cups · 0.7 L
12	4 bottles	1½ quarts · 1.4 L
24	8 bottles	3 quarts · 2.8 L

Two mimosas a guest, each about 4 oz (120 ml) of wine and 2 oz (60 ml) of juice: a bottle for every three guests, a quart (1 L) of juice for every eight.

POURING TIPS

Chill everything the night before: the wine, the juices and, if there is room, the flutes.

Tilt the flute and pour the wine slowly, so it does not foam over. A gentle lift with a spoon mixes it; stirring hard flattens the bubbles.

Dry is best: a brut cava, Prosecco or Champagne balances sweet juice.

SHOPPING LIST

- ☐ Dry sparkling wine
brut cava, Prosecco or Champagne
- ☐ Orange juice
fresh-squeezed or not from concentrate
- ☐ Two or three more juices
- ☐ Fruit to garnish
strawberries, raspberries, oranges, mint
- ☐ For the recipe cards
orange liqueur, pineapple juice, grenadine, bitter lemon
- ☐ Sparkling water
for zero-proof mimosas
- ☐ Flutes, carafes, an ice bucket and a towel



More light, sparkling drinks for brunch
24cocktails.com/occasion/brunch